



CRATEFUL CATERING

TOP RATED LOS ANGELES CATERING COMPANY

TRAY PASS APPETIZERS MENU

COCKTAIL, PLATED, BUFFET, FAMILY STYLE



TRAY PASSED HORS D'OEUVRES

■ VEGETARIAN & VEGAN

STUFFED CREMINI MUSHROOMS

sautéed zucchini, shallots, parmesan
veg (optional gf)

VEGAN BEETROOT SAVARIN

roasted purple beetroot, cannellini
beans, mustard, sage, vegan mayo &
mustard v, gf

ROASTED GOLD & PURPLE BEET TARTARE

spicy avocado purée, crushed
hazelnuts, cilantro on endive boat v, gf

BURRATA POPOVER

warm eggplant caponata, pine nuts,
golden raisins veg

SPINACH RICOTTA DUMPLING

ricotta and spinach gnocchi, butter &
parmesan veg

SWEET POTATO HUMMUS

baked sweet potato, turmeric, cumin,
tahini, crispy cauliflower, toasted
pepitas, sesame on homemade taro
chip v, gf

TRUFFLE BURRATA BRUSCHETTA

homemade focaccia crostini, fresh
burrata, cherry tomato confit, black
truffle carpaccio veg

ROMANO ARANCINI

saffron carnaroli risotto ball filled with
mozzarella served with fresh tomato
sugo & basil veg

GOAT CHEESE CROQUETTE

creamy goat cheese coated in
breadcrumbs, deep fried, with crispy
kale and acacia honey veg

CAPRESE SKEWER

italian mozzarella bocconcini, sweet
cherry tomato, EVO & basil pesto
veg, gf

PORCINI POPOVER

yorkshire pudding with porcini
mushrooms & black truffle mousse,
shallots, garlic confit veg



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JAPANESE WILD MUSHROOMS

mix of oyster, shiitake, king trumpet & morel mushrooms, garlic confit, tamari, yuzu on homemade taro chip **v, gf**

“IMPOSSIBLE” CALI SLIDER

pretzel bun, grilled impossible patty, vegan sharp cheddar, caramelized onions, secret homemade sauce **v**

VEGAN LASAGNA CUP

beyond meat traditional bolognese ragu, vegan bechamel, plant-based cheese, homemade lavash cup **v, (optional gf on mini potato)**

SICILIAN POTATO CROQUETTE

Golden yukon potato, sage, mustard, parmesan & garlic confit, with lemon crema, fresh mint **veg (optional v)**

PARMESAN PANNA COTTA

savarin parmesan, pumpernickel toast with aged balsamic spheres **veg**

CRUDITÉ SHOOTER

seasonal market fresh vegetables: carrots, persian cucumber, bell pepper, celery, homemade baba ganoush, hummus & tzatziki dip **veg, gf (optional v)**

LATKES TWO WAYS

crispy & tender potato patties with onion served vegan cream, chives & applesauce **vegan, gf**



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■ SEAFOOD

WILD TUNA POKE

marinated tuna with edamame, scallions, yuzu ponzo, sesame seeds on endive boat **gf, df**

CAVIAR BLINI

iranian caviar with crème fraiche, 24k edible gold on fresh homemade blinis

DUNGENESS CRAB

maine crab with harissa sauce & hass avocado on a cucumber cup **gf, df**

SESAME TUNA TOWER

seasoned tuna with mirin, ponzu sauce, sugar & rice vinegar with avocado, orange katsu on a crispy rice cake **gf, df**

OLD NEW YORK SHRIMP COCKTAIL

mazara del vallo poached shrimp, classic cocktail sauce with ketchup, horseradish, sambal oelek paste **gf, df**

OLIVE SHRIMP

sauteed mexican shrimp with green olive sand & EVO butter on multigrain crostini

MOJITO SEA BASS CRUDO

fresh sea bass marinated in sugar, lime, maldon salt, with mojito spheres on black cloud crispy rice **gf, df**

HAMACHI CRUDO

fresh hamachi seasoned in cinnamon, mustard seed coriander, ginger, cloves, black pepper, mace, cardamom, with cranberry relish mint on crispy rice **df** (optional **gf** on endive boat)

MINI SEA BASS TACOS

mexican spice marinated rockfish, alphonso roasted mango chutney, lime crema on mini corn crispy tacos **gf**

MINI CRAB CAKES

panko pan fried, old bay style, celery, mayo, garlic, with classic remoulade sauce

SALMON TARTARE

alaskan wild smoked salmon, shallots, dill, crema, lemon zest, sesame lavash



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■ MEATS

SEARED FILET POPOVER

medium rare petite tender filet with horseradish cream on yorkshire pudding

KOREAN BEEF SLIDER

shredded beef cooked with mirin veggie soya sauce & japanese pear, with gochujang aioli, kimchi slaw on brioche bun

LITTLE ITALY MEATBALLS

ground beef seasoned with herbs milk-soaked hard bread, slow simmered pomodoro sauce, shaved parmesan

CLASSIC CALI SLIDER

organic ground beef patty, sharp cheddar, grilled onions, special sauce on brioche bun

PEAR PROSCIUTTO SKEWER

prosciutto di parma wrapped sautéed fresh seasonal pear, parmesan, black pepper

POTATO PAVE GREEN

peppercorn filet medium rare seared filet al pepe verde on crispy rosemary, layered potato cake **gf**

WAGYU BEEF TARTARE

ground wagyu beef with capers, mustard, with balsamic vinegar spheres between two parmesan crostini under a dome of wooden smoke



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■ POULTRY

SPICY CHICKEN BELGIAN WAFFLE

pan fried, breaded spicy chicken breast with maple butter spicy sauce on maple belgian waffle

FRIED CHICKEN SLIDER

crispy, marinated & breaded free range chicken breast with spicy slaw & butter-milk dressing on brioche bun

DUCK CONFIT BRIOCHE TOAST

shredded slow cooked duck leg, dry white fig, pickled french radish on pan brioche basket

JAPANESE YAKITORI CHICKEN SKEWER

tamari marinated & grilled chicken, red pepper flakes, sesame seeds, lemon zest
gf

CHICKEN RICOTTA CROQUETTE

baked ground chicken thighs, fresh ricotta romana & herbs with jalapeño-lime crema



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SWEET BITES



FLOURLESS CHOCOLATE CAPRESE CAKE

belgian dark chocolate, almond,
organic butter with salted caramel
whipped cream **gf**

MINI PISTACHIO PANNA COTTA
bronte pistachio paste, heavy cream
with almond crumble, pistachio &
chocolate **gf**

TIRAMISU SHOOTER
classic treviso tiramisu, mascarpone,
egg, marsala wine with espresso
soaked lady fingers & cocoa

**DARK CHOCOLATE MOUSSE &
PISTACHIO GANACHE**
dark chocolate, heavy cream &
pistachio ganache with bronte
pistachio **gf**

MINI BERRY TARTLET
mini pâte brisée tartlet with
madagascar vanilla custard & fresh
berries

CANNOLI SICILIANI
crunchy shell filled with fresh ricotta,
sugar, chocolate chips, pistachios

**CAPPUCCINO MOUSSE
SHOOTER**
creamy soft cappuccino mousse made
with espresso coffee, milk and heavy
cream **gf**

PROFITEROLES
cream puff filled with chantilly cream
and covered with warm valrhona dark
chocolate

**CHOCOLATE HAZELNUT MOUSSE
CUP**
dark chocolate cup with hazelnut cho-
colate mousse, crumbled hazelnuts &
edible gold

ONE BITE CRÈME BRÛLÉE
pastry shell filled with crème and
torched on site

COOKIE & MILK SHOOTER
bite sized chocolate chip cookie on a
milk shooter



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TOP RATED LOS ANGELES CATERING COMPANY

BUFFET or FAMILY STYLE MENU

COCKTAIL, PLATED, BUFFET, FAMILY STYLE



SALADS

choose one



OXNARD STRAWBERRIES SALAD

radicchio, arugula, oxnard strawberries, fennel, shredded burrata, crispy quinoa, thyme vinaigrette **gf**

MENDOCINO SALAD

seasonal stone fruits: plums, peaches, apricots; heirloom carrots, radish, pickled cipolline onions, orange, parsley, dill, mint, lime vinaigrette **v, gf**

TRADITIONAL CAESAR SALAD

andy boy romaine hearts, garlic herb focaccia croutons, parmigiano reggiano, anchovy caesar dressing

CRATEFUL GODDESS SALAD

organic mesclun, medjool dates, datterini tomatoes confit, creamy avocado vinaigrette **v, gf**

SICILIAN SALAD

fennel, orange supremes, butter lettuce, black olives, olive oil **v, gf**

GREEK SALAD

mix of vine tomatoes, cucumber, red onion, kalamata olives, feta cheese, basil oregano, olive oil **gf**

APPLE & PECORINO SALAD

baby kale, arugula, toasted & glazed pecans, honey crisp apples, dried apples, pecorino mousse, edible flowers & balsamic vinaigrette **gf**

RUSTIC FARMER'S SALAD

mesclun, boiled potatoes, green beans, avocado, pepitas, black olive, pickles, crispy pita chips, italian mustard dressing **v, gf**

ARUGULA SALAD

arugula, heirloom cherry tomatoes confit, cucumber, shaved parmesan, pistachio granola, orange vinaigrette **gf**

SPRING GREEN SALAD

mixed greens, shaved rainbow carrots asparagus & zucchini, berries, sunflower seeds, yogurt dressing **gf**

BURATTA & BEETS

arugula, roasted & pickled beets, burrata, pistachio granola **gf**

**seasonal recipes may vary due to seasonality availability*



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STARTERS

choose one, may also be substituted for any salad or side

EGGPLANT PARMIGIANA

deep fried eggplant, homemade marinara sauce, mozzarella, parmesan & basil **veg**

FRIED ORGANIC EGG YOLK

deep fried egg yolk, blue butterfly peas capellini, semolina fondue, mixed mushroom & truffle **veg**

BUTTERNUT SQUASH FLAN butternut puree, parmigiano reggiano, cream, milk, egg, nutmeg & shaved truffle **veg**

BURRATA & BEETS

golden & purple beets, fresh burrata, toasted pistachios, radish sprouts & tuscan olive oil **veg**

TUNA & PRAWN TARTARE

layer of tuna with capers & mustard, plus layer of shrimp with citrus dressing **gf, df**



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PASTAS

can be substituted for
any side or salad or starter/ live
food station if applicable

CRATEFUL CACIO E PEPE & PEAR

pecorino romano, parmesan, corse
black pepper, cream
sautéed pear & butter vegetarian **veg**

SUMMER PASTA

fusilli, basil pesto, cherry tomato, cherry
tomato confit, ciliegine
mozzarella, black olives, basil **veg**

PASTA ALLA NORMA

rigatoni, deep fried eggplant, fresh
tomato sauce, ricotta salata, oregano,
basil **veg**

RIGATONI BOLOGNESE

8-hour braised beef ragu, carrots, celery,
onion, tomato, herbs, shaved parmesan

TRADITIONAL CACIO E PEPE pecorino
romano, parmesan, corse black pepper,
cream **veg**

PASTA CON ZUCCHINI PESTO

caserecce, italian zucchini, basil,
almond, garlic confit, EVOO **v**



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ENTREES



VEGETARIAN & VEGAN

STUFFED BELL PEPPER

impossible meat bolognese, onion, potato, garlic, carrots, tomato sauce, spices **vegan**, **gf**

SPICY CAULIFLOWER STEAK

Baked cauliflower steak , yellow pepper coconut coulis **v**, **gf**

ISRAELI COUSCOUS WITH VEGETABLE RATATOUILLE

zucchini, eggplant, bell pepper, cauliflower, tomato, pine nuts, raisin, basil & chives **v**

EGGPLANT PARMIGIANA

Deep fried eggplant, homemade marinara sauce, mozzarella, parmesan & basil **veg**

CELERIAC STEAK WITH GOCHUJANG SAUCE

maple syrup, black pepper, smoked paprika, thyme **v**, **gf**



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POULTRY

DIAVOLA CHICKEN

grilled half chicken, chili flakes, garlic & herbs gf, df

WILD MUSHROOM CHICKEN SCALLOPPINI

pounded chicken breast, wild mushroom, heavy cream

MEDITERRANEAN BRAISED CHICKEN THIGHS

slow cooked with green olives, cherry tomatoes, marinara sauce & basil gf

LEMON & CAPERS CHICKEN SCALOPPINE

chicken breast, lemon juice, butter, capers, white wine, parsley

JAPANESE TERIYAKI CHICKEN

soya sauce, ginger, mirin, sake, sesame oil, sesame seed, honey gf



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SEAFOOD

BRANZINO AL PROSECCO

seared branzino filet, prosecco - zabaione with sautéed & shaved asparagus **gf**

GRILLED SALMON AGRODOLCE

wild atlantic salmon with roasted bell peppers, pickled currants, toasted pine nuts **gf, df**

CALIFORNIA CITRUS SALMON

slow cooked seasoned salmon with sautéed shallots & orange zest **gf**

SLOW BAKED SALMON & SWEET CORN

creamy fresh sweet corn puree, marinated cherry tomatoes, champagne vinegar, chili **gf**

SICILIAN STYLE COD

black olives, cherry tomatoes, capers, oregano, basil, olive oil, garlic **gf**

TAI NO NITSUKE

white fish seasoned with a soy sauce, sake, ginger, sugar & dashi broth; served with green onion **gf, df**

HERB GRILLED SWORDFISH

grilled swordfish filet coated with fresh rosemary, sage, thyme garlic & breadcrumbs **df**



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MEAT

NEBBIOLO BRAISED SHORT RIBS

6-hours braised short ribs, carrots, onion, red wine, celery, tomatoes, balsamic vinegar & gremolata **gf**

CAL-ITALIAN GRILLED HANGER STEAK

italian salsa verde: parsley, garlic, EVOO, capers, pickles & vinaigrette bread

TENDER PETITE FILET AU JUS

grilled beef filet, sage, rosemary, garlic, truffle jus **gf**

ITALIAN MEATBALLS

ground beef, herbs, garlic, spices, tomato sauce **df**

BEEF STEW

sautéed beef, carrots, celery, onion, potato, garlic, tomato, basil **df, gf**

PORK CHOP WITH APPLES & GRAIN MUSTARD

seared and slow-cooked pork chop with apples, ancient mustard, & heavy cream **gf**



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SIDES

can be substituted for any starter or salad

YUKON GOLD MASHED POTATOES with garlic confit **gf**

CRISPY, HERB ROASTED POTATOES with rosemary, sage & thyme **v, gf**

SCALLOPED POTATOES with butter, milk, salt & pepper **gf**

ROASTED RAINBOW CARROTS with red wine vinegar **v, gf**

SAUTÉED BROCCOLI RABE with garlic, red chili flakes & olive oil **v, gf**

CARMELIZED BRUSSELS SPROUTS with bacon & pickled shallots (bacon optional) **gf**

CRISPY CAULIFLOWER with garlic, chili flakes & parsley **v, gf**

ITALIAN TOMATO GRATIN with breadcrumbs, garlic, herbs & parmesan

CARMELIZED BRUSSELS SPROUTS with bacon & pickled shallots (bacon optional) **gf**

CRISPY CAULIFLOWER with garlic, chili flakes & parsley **v, gf**

ITALIAN TOMATO GRATIN with breadcrumbs, garlic, herbs & parmesan

ZUCCHINI SCARPECE with mint & apple cider vinegar **v, gf**

RATATOUILLE with eggplant, zucchini, peppers, onion & basil **v, gf**

ROASTED BELL PEPPERS with olive oil, sugar & white wine vinegar **v, gf**

SOUTHWESTERN CORN with butter, lime juice, cumin, cilantro **gf**

GREEN PEAS with bacon, butter & mint (bacon optional) **gf**

RICE PILAF with onion **v, gf**

ROASTED MARKET VEGETABLES **v, gf**

FENNEL GRATIN with béchamel & parmesan

MIDDLE EASTERN COUSCOUS with roasted market vegetables **v**

HARICOT VERT with herbs & butter **gf**

CREAMY POLENTA with butter, milk, parmesan **gf**

ZUCCHINI, BASIL, ALMOND, GARLIC **v, df**



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TOP RATED LOS ANGELES CATERING COMPANY

PLATED DINNER MENU

COCKTAIL, PLATED, BUFFET, FAMILY STYLE



PLATED ENTREES

VEGETARIAN & VEGAN

STUFFED BELL PEPPER

impossible meat bolognese, onion, potato, garlic, carrots, tomato sauce, spices; served with stewed potatoes
vegan, gf

SPICY CAULIFLOWER STEAK

Baked cauliflower steak, yellow pepper coconut coulis with crispy fingerling potatoes v, gf

ISRAELI COUSCOUS WITH VEGETABLE RATATOUILLE

zucchini, eggplant, bell pepper, cauliflower, tomato, pine nuts, raisin, basil & chives v

EGGPLANT PARMIGIANA

Deep fried eggplant, homemade marinara sauce, mozzarella, parmesan & basil veg



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SEAFOOD

RAINBOW BRANZINO AL CARTOCCIO

baked in parchment paper with thyme,
olive oil with butternut squash & purple
potatoes **gf, df**

WILD ALBACORE TUNA

grilled tuna tagliata, caramelized
onion, sugar, vinegar, red wine; served
broccoli rabe **gf, df**

GRILLED SALMON AGRODOLCE

wild atlantic salmon with roasted bell
peppers, pickled currants, toasted pine
nuts & roasted sweet potatoes **gf, df**

CALIFORNIA CITRUS SALMON

slow cooked seasoned salmon with
sautéed shallots & orange zest; served
with scalloped potatoes **gf**



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POULTRY

DIAVOLA CHICKEN

grilled half chicken, chili flakes, garlic & herbs with rosemary potatoes **gf, df**

WILD MUSHROOM CHICKEN SCALLOPINI

pounded chicken breast, wild mushroom, heavy cream; served with herb roasted aglio e olio cauliflower

MEDITERRANEAN BRAISED CHICKEN THIGHS

slow cooked with green olives, cherry tomatoes, marinara sauce & basil; served with mashed potatoes **gf**

LEMON & CAPERS CHICKEN SCALOPPINE

chicken breast, lemon juice, butter, capers, white wine, parsley; served with mint green peas

JAPANESE TERIYAKI CHICKEN

soya sauce, ginger, mirin, sake, sesame oil, sesame seed, honey; served with basmati rice and sautéed vegetable **gf**



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MEAT

NEBBIOLO BRAISED SHORT RIBS

6-hours braised short ribs, carrots, onion, red wine, celery, tomatoes, balsamic vinegar; served with creamy polenta & gremolata **gf**

TENDER PETITE FILET AU JUS

grilled beef filet, sage, rosemary, garlic, truffle jus, roasted parsnips puree **gf**

TURKISH MEATBALLS

ground beef & lamb, mint, garlic, yellow peas, egg, flour, spices; served with israeli couscous **df**

PORK CHOP WITH APPLES & GRAIN MUSTARD

seared and slow-cooked pork chop with apples, ancient mustard, & heavy cream; served with mashed potatoes & broccolini **gf**



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PLATED DESSERTS

TRADITIONAL TIRAMISU WITH MASCARPONE & FRESH STRAWBERRIES

classic treviso tiramisu, mascarpone,
egg, marsala wine with espresso
soaked lady fingers, cocoa

MASCARPONE & FRESH STRAWBERRIES

mascarpone, egg, passito wine, heavy
cream, fresh strawberry, mint **gf**

DARK CHOCOLATE MOUSSE & PISTACHIO GANACHE

dark chocolate, heavy cream, and
bronte pistachio ganache **gf**

BERRY TARTELETTE

pâte brisée tartelette filled with
madagascar vanilla custard & fresh
berries

COCONUT MOUSSE WITH PASSION FRUIT COULIS

coconut puree, vanilla, heavy cream,
coconut milk, shaved fresh coconut,
passion fruit **gf**

FRANGELICO CREME BRÛLÉE

milk, heavy cream, egg, toasted
hazelnuts, frangelico liquor, crystalized
pears **gf**

PISTACHIO BUDINO

bronte pistachio puree, milk, heavy
cream, sesame brittle, fresh whipped
cream & pistachio crumble **gf**

PANNA COTTA DI AGRUME

seasonal citrus compote, milk, dried
oranges, cardamon drizzle **gf**



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CHOCOLATE CAPRESE CAKE

dutch dark chocolate, almond flour,
butter, powdered sugar, salted caramel
& whipped cream
gf can be made vegan

ZABAIONE PROFITEROLE

cream puff, passito wine, egg, heavy
cream; served with dark chocolate
drizzle

TRADITIONAL CANNOLI SICILIANI

crunchy sicilian shell, fresh ricotta,
suga, chocolate chips, pistachios,
powdered sugar

HOMEMADE GELATO

vanilla, chocolate, pistachio gf

HOMEMADE SORBETTO

lemon, strawberry, mango v, gf



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TOP RATED LOS ANGELES CATERING COMPANY

INTERACTIVE STATIONS MENU

COCKTAIL, PLATED, BUFFET, FAMILY STYLE



LIVE PASTA BAR

■ choice of pastas made live and served by our chefs a la carte

RAGU BOLOGNESE

slow simmered ragu sauce made with organic grass fed ground beef

CACIO E PEPE

authentic roman creamy sauce, made with pecorino romano cheese, fresh black pepper & heavy cream

NORMA SAUCE

traditional sicilian sauce made with sautéed eggplant, tomato sauce & topped with ricotta salata

ZUCCHINI PESTO

creamy pesto sauce made with organic zucchini, fresh basil, garlic, pine nuts



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TACO CART

■ inspired tacos served a la carte by our chefs with choice of proteins

POLLO AL PASTOR

pasture raised chicken thighs marinated in adobo sauce, apple cider vinegar, guajillo powder, cumin, oregano & pineapple juice **gf, df**

CARNE ASADA

skirt steak marinated in fresh squeezed lime juice, garlic, cumin, chili powder, white vinegar **gf, df**

CARNITAS

golden & crispy gently shredded & pan-fried, slow-cooked pork seasoned with mexican oregano, cumin, salt & pepper **gf, df**

CAMARONES A LA DIABLA

white shrimp marinated in chile guajillo, chile de arbol, tomato sauce, salt & pepper **gf, df**

WHITE FISH

seasonal white fish marinated in garlic oil, cumin, lime juice **gf, df**

CAULIFLOWER-BLACK BEAN

homemade black beans with garlic, cilantro, cumin & oven roasted cauliflower **v, gf**

SIDES

SPANISH RICE

HOMEMADE SALSAS

ELOTE AND QUESO FRESCO

MEXICAN CHOPPED SALAD



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CARPACCIO BAR / CRUDO STATION

■ selection of market oysters on half shell accompaniments: Champagne Mignonette, lemon wedges, tabasco sauce

CLASSIC NEW YORK SHRIMP COCKTAIL

ketchup, horseradish, apple vinegar, chili

SALMON & TUNA TARTARE

shallots, dill, capers, mustard, olive oil

SASHIMI ON SHISO LEAF SALMON

alaskan wild-caught salmon served with asparagus, orange supreme, fresh squeezed lemon juice

HAMACHI

yellow tail hamachi loin served with pickled shallots, pickled currants & champagne vinaigrette pearls

LIVE PIZZA STATION

■ on homemade sourdough flatbread

MARGARITA

homemade tomato sauce, fresh mozzarella, fresh basil & EVOO **veg**

CACIO E PEPE

creamy black pepper & pecorino romano sauce **veg**

GRILLED VEGETABLE

homemade tomato sauce, market fresh seasonal vegetables **v**

BOLOGNESE

6 hrs slow cooked ragu bolognese made with organic, grass fed ground beef

ITALIAN SAUSAGE AND MUSHROOM

mozzarella, tomato sauce with sausage & seasonal mushrooms



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ASSORTED ARTISAN CHEESE & CHARCUTERIE

■ assorted meats, including prosciutto, salami, coppa
assorted hard and soft cheeses, including parmesan, brie, manchego
homemade focaccia, breads, crackers, crisps
fresh & dried fruits, nuts, olives market fresh
crudités & assorted dips

SLIDERS BAR

CLASSIC CALI SLIDER

organic, grass fed ground beef, caramelized onions, sharp cheddar & garlic aioli on a brioche bun

KOREAN SLIDER

korean style braised short ribs, asian slaw & gochujang sauce on brioche bun

“IMPOSSIBLE” CALI SLIDER

pretzel bun, grilled impossible patty, vegan sharp cheddar, caramelized onions, secret homemade sauce v

SMOKED PASTRAMI-BRAISED SHORT RIB SLIDERS

4 hrs slow-cooked short ribs seasoned with coriander seeds, brown sugar, garlic, bay leaves; served with sauerkraut, yellow mustard & swiss cheese on pretzel bun

VEGGIE BURGER

homemade veggie patty with zucchini, carrots, broccoli, flour with garlic aioli on sourdough bread veg

FRIED CHICKEN SLIDER

free range chicken breast marinated, breaded and fried till crispy, served with spicy & and buttermilk dressing on brioche bun



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CARVING STATION

■ slice & served by our chefs
a la carte

GRILLED & ROASTED PRIME RIB

served with roasted garlic sauce,
horseradish crema & fresh baked herb
rolls

HONEY GLAZED HAM

served with pineapple chutney, honey
mustard, fresh baked rolls

CILANTRO MARINATED PORK TENDERLOIN

served with sweet and sour tamarind
sauce, black bean corn salad

ORANGE & CUMIN BRAISED PORK BUTT

served with black bean pure, pickled
onions, cotija cheese and cilantro

OVEN ROASTED MAPLE TURKEY BREAST

served with black pepper aioli, whole
grain mustard sauce & fresh baked
herb rolls

WHOLE ROASTED ALASKAN SALMON

served with cucumber-dill dipping
sauce, capers, red onions

WHOLE CHICKEN ALLA DIAVOLA

served with arrabbiata sauce, salsa
verde & fresh baked herb rolls



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